

Vin Santo del Chianti DOC 2011

BACKGROUND

For well over 40 years, the Zingarelli family has dedicated themselves to crafting the finest wines, providing meticulous attention to the vineyards and championing Chianti Classico DOC. Established in 1973 by acclaimed Italian film producer Italo Zingarelli, Rocca delle Mace totals 600 hectares (1,500 acres) across six estates in Tuscany. Led today by Italo's son Sergio, his wife Daniela and two children, Rocca delle Mace is one of Tuscany's leading wine estates. Though the origin of the name Vin Santo (Holy Wine) is debated, it is a wine produced using traditional methods that have changed very little over time.

WINEMAKING & AGING

Well-ripened grapes from the Le Macie estate are partially dried out and the must is transferred to 200-liter casks to age for at least three years. This allows the wine to naturally acquires alcohol and sugar contents.

TASTING NOTES

Deep gold Intense aromas of dry fruits and honey Rich and round with a warm structure





ORIGIN

Chianti Classico DOCG, Tuscany, Italy

GRAPE VARIETIES

Trebiano, Malvasia Toscana

SIZES

500ml

TECHNICAL DETAILS

ABV: 15%, Closure: Cork

WINEMAKER

Luca Francioni





